



WILD JERKY

2 lbs. venison
¼ c. soy sauce
1 Tbsp. Worcestershire sauce

¼ tsp. garlic powder
½ tsp. onion powder
1 tsp. hickory smoke salt
Few drops, liquid smoke

½ tsp. salt
¼ tsp. pepper
Dash cayenne

**Now We're
Cookin'!**
with
Martha Daniels

Remove all fat from meat and cut in strips ⅛-¼ inches thick and about 1½ inches wide.

Combine ingredients and stir well. Add meat and mix thoroughly in a resealable plastic bag. Refrigerate overnight.

Put on oven racks or in dehydrator and dry at 150-200E until brown, about 5 hours for venison or 6-7 hours for goose or turkey. Makes ½ pound of jerky.